

FOR GROUPS 25+ PEOPLE

OUR MOST RELAXED YET PREMIUM DINNER OPTION FOR YOU AND YOUR GUESTS. SEASONALLY INSPIRED 100% SHARE DISHES DROPPED DOWN THE LENGTH OF YOUR TABLE.

\$65 PER PERSON

ROUND ONE

Marinated mixed olives (gf, ve)

Ciabatta bread stracciatella cheese, sundried tomato, fresh basil (gfo, v)

Roasted butter pumpkin baby rocket, pecorino, candied almond, vincotto (gf, v)

Moroccan style braised lamb shoulder risoni (gfo)

Shark bay grilled king prawn kombu butter (gf)

ROUND TWO

Crispy skin roast chicken breast orange & fennel salad, tahini

Locally caught gold band snapper herb panko crusted with lemon mustard

Black angus sirloin caramelized onion jus, sauteed king oyster mushroom (gf)

Chickpea & pumpkin coconut curry papadum, mango chutney, steamed rice (v)

SIDES

Stir-fried asparagus roasted garlic, vegan oyster (gf) (ve)

Heritage tomato salad crisp garlic, black olive, basil emulsion (gf) (v)

Charred corn cobs japanese spiced mayo, lime (gf) (v)

ROUND THREE

(+ \$5 per person) shared on the table

If selecting the addition of round three, all guests must go on this option

Chef selection petit fours eclairs, cheesecakes, profiteroles and fresh fruit



FEASTING MENU

FUNCTION CATERING